BECORDED

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Reagent for Testing Wine.

(This Invention received Provisional Protection only.)

PROVISIONAL SPECIFICATION left by Alfred Julius Boult at the Office of the Commissioners of Patents on the 12th May 1883. A communication from Camille Pradines, of Molières in the Republic of France

ALFRED JULIUS BOULT of 323 High Holborn in the county of Middlesex 5 Engineer.—"AN IMPROVED REAGENT FOR TESTING WINE" [a communication from Camille Pradines, of Molières in the Republic of France]

This invention relates to a reagent for testing wine to ascertain its purity. The reagent is produced by complete saturation of pure ammonia with rectified

The process of manufacture is exactly similar to that commonly employed for ng dissolved chlorine, a description of which will be found in most books on Onen istry.

The product will have to be filtered and stored in carefully stoppered vessels

and protected from light.

It is employed as follows: About 5 (five) centilitres of water are poured into a glass then 50 (fifty) drops of the wine to be tested are added and the mixture agitated; 5-6 (five or six) drops of the reagent prepared as above stated are then added and the whole again agitated.

If the wine to be tested is pure, the mixture will assume a fine green color, if 20 the wine is reduced by water the liquid will be pale green, if the wine is in any manner adulterated not a trace of green color will be perceptible in the mixture, which will assume some different color, such as red, light or dark brown

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